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United States
Department of
Agriculture

Food Safety
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Service

Meat and Poultry
Inspection
Program

May 1982

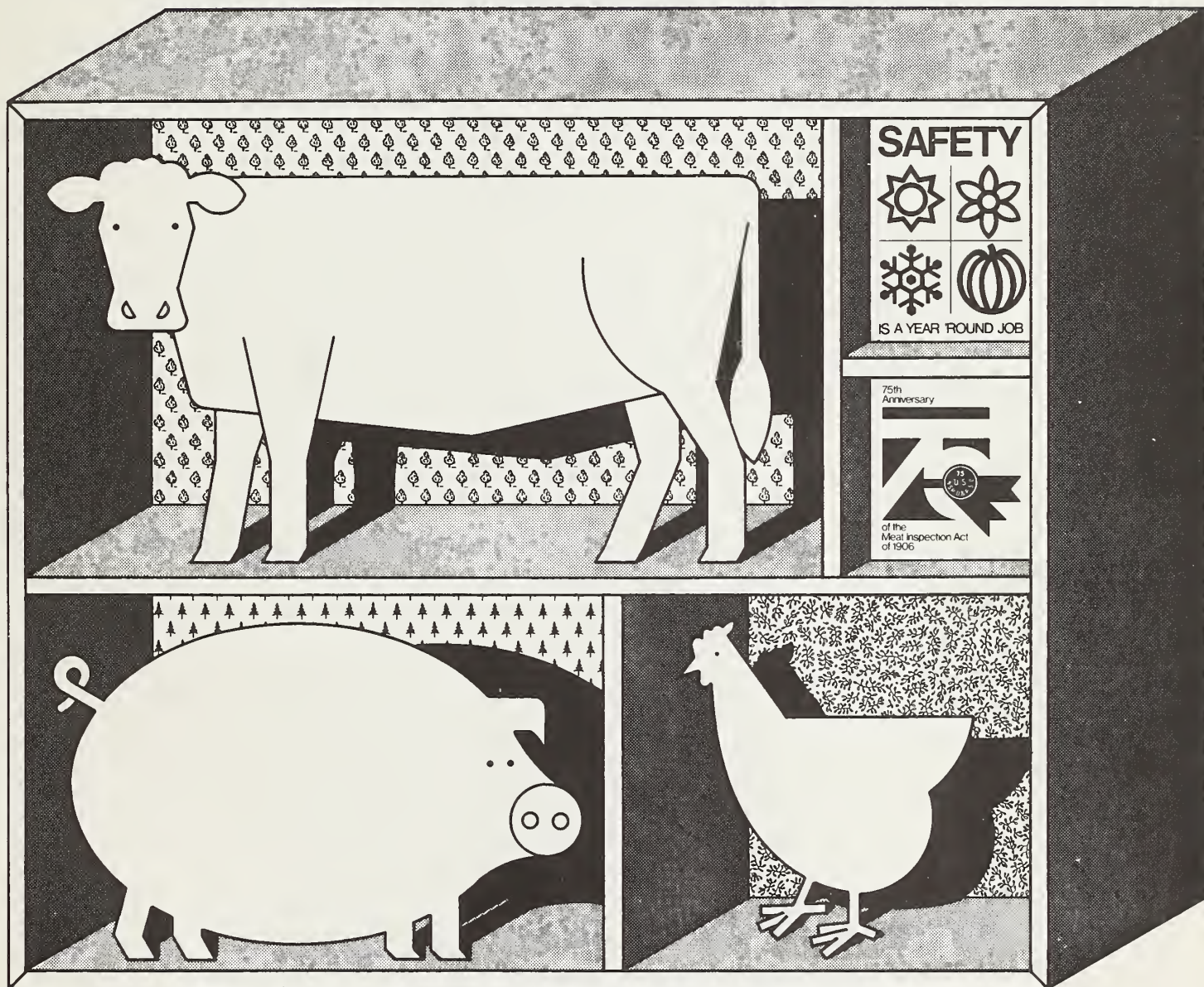
Issuances of the Meat and Poultry Inspection Program

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TABLE OF CONTENTS

Change 82-5, Meat and Poultry Inspection
Regulations

UNITED STATES DEPARTMENT OF AGRICULTURE
Food Safety and Inspection Service
Meat and Poultry Inspection
Washington, DC 20250

MEAT AND POULTRY INSPECTION REGULATIONS

Date: MAY 1982

Change Number: 82-5

MAINTENANCE INSTRUCTIONS

Remove Page

Insert Page (Numbered 82-5)

INFORMATION ON MEAT AND POULTRY INSPECTION IS AVAILABLE FROM:

i through vi

i through vi

SUBCHAPTER A - MANDATORY MEAT INSPECTION

xi and xii

xi and xii

153 and 154

153 and 154

159 and 160

159 and 160

160a through 162

161 and 162

167 through 174a

167 through 174

Index

225 through 228

211 through 219

CONTENTS

	Page
Sources of information.....	ii
Introduction.....	1
Meat inspection.....	Book I
Poultry inspection.....	Book II
Rabbit inspection.....	Book III
Voluntary inspection and certification of meat and poultry.....	Book IV
Administrative Procedures.....	Book V

Information on Meat and Poultry Inspection is Available From:

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- 325.2 Parcel post and ferries deemed carriers.
- 325.3 Product transported within the United States as part of export movement.
- * 325.4 (Reserved) *
- 325.5 Unmarked inspected product transported under official seal between official establishments for further processing; certificate.
- 325.6 Shipment of paunches between official establishments under official seal; certificate.
- 325.7 Shipment of products requiring special supervision between official establishments under official seal; certificate.
- 325.8 Transportation of certain undenatured lungs or lung lobes from official establishments or in commerce; provisions and restrictions.
- 325.9 (Reserved)
- * 325.10 Handling of products which may have become adulterated or misbranded; authorization and other requirements. *
- 325.11 Inedible articles: denaturing and other means of identification; exceptions. *
- * 325.12 (Reserved) *
- 325.13 Denaturing procedures.
- 325.14 Certificates, retention by carrier.
- 325.15 Evidence of proper certification required on waybills; transfer bills, etc., for shipment by connecting carrier; forms of statement.
- 325.16 Official seals; form, use, and breaking.
- 325.17 Loading or unloading products in sealed railroad cars, trucks, etc., en route prohibited; exception.
- 325.18 Diverting of shipments, breaking of seals, and reloading by carrier in emergency; reporting to Regional Director.
- 325.19 Provisions inapplicable to specimens for laboratory examination, etc., or to naturally inedible articles.
- 325.20 Transportation and other transactions concerning dead, dying, disabled, or diseased livestock, and parts of carcasses of livestock that died otherwise than by slaughter.
- 325.21 Means of conveyance in which dead, dying, disabled, or diseased livestock and parts of carcasses thereof shall be transported.

PART 327-IMPORTED PRODUCTS

- Sec.
- 327.1 Application of provisions.
- 327.2 Eligibility of foreign countries for importation of products into the United States.
- 327.3 No product to be imported without compliance with applicable regulations.
- 327.4 Imported products; foreign certificates required.
- 327.5 Importer to make application for inspection; information required.
- 327.6 Import products; Program inspection; time and place.
- 327.7 Products for importation; movement prior to inspection; sealing; handling; bond; assistance.
- 327.8 Import products; equipment and means of conveyance used in handling to be maintained in sanitary condition.
- 327.9 Burlap wrapping for foreign meat.
- 327.10 Samples; inspection of consignments; refusal of entry; marking.

- 327.11 Receipts to importers for import product samples.
- 327.12 Foreign canned or packaged products bearing trade labels; sampling and inspection.
- 327.13 Foreign products offered for importation; reporting of findings to customs; handling of articles refused entry.
- 327.14 Marking of products and labeling of immediate containers thereof for importation.
- 327.15 Outside containers of foreign products; marking and labeling; application of official inspection legend.
- 327.16 Small importations for importer's own consumption; requirements.
- 327.17 Returned United States inspected and marked products.
- 327.18 Imported products to be handled and transported as domestic; entry into official establishments; exception.
- 327.19 Specimens for laboratory examination and similar purposes.
- 327.20 Importation of foreign inedible fats.
- 327.21 Special inspection procedures for chilled, fresh or frozen boneless manufacturing meat.
- 327.22 Official import meat inspection marks and seals.

PART 329-DETENTION; SEIZURE AND CONDEMNATION; CRIMINAL OFFENSES

Sec.

- 329.1 Article or livestock subject to administrative detention.
- 329.2 Method of detention; form of detention tag.
- 329.3 Notification of detention to the owner of the article or livestock detained, or his agent, or person having custody.
- 329.4 Notification of governmental authorities having jurisdiction over article or livestock detained; form of written notification.
- 329.5 Movement of article or livestock detained; removal of official marks.
- 329.6 Articles or livestock subject to judicial seizure and condemnation.
- 329.7 Procedure for seizure, condemnation, and disposition.
- 329.8 Authority for condemnation or seizure under other provisions of law.
- 329.9 Criminal offenses.

PART 330 (RESERVED)

PART 331-SPECIAL PROVISIONS FOR DESIGNATED STATES AND TERRITORIES; AND FOR DESIGNATION OF ESTABLISHMENTS WHICH ENDANGER PUBLIC HEALTH AND FOR SUCH DESIGNATED ESTABLISHMENTS

Sec.

- 331.1 Definition of "State."
- 331.2 Designation of States under paragraph 301(c) of the Act.
- 331.3 States designated under paragraph 301(c) of the Act; application of regulations.
- 331.4 Control and disposal of non-federally-inspected products in States designated under paragraph 301(c) of the Act.
- 331.5 Criteria and procedure for designating establishments with operations which would clearly endanger the public health; disposition of products; application of regulations.
- 331.6 Designation of States under section 205 of the Act; application of sections of the Act and the regulations.

(§ 319.761 continued)

of water added to potted meat food product and deviled meat food product shall be limited to that necessary to replace moisture lost during processing.

§ 319.762 Ham spread, tongue spread, and similar products.

"Ham Spread," "Tongue Spread," and similar products shall contain not less than 50 percent of the meat ingredient named, computed on the weight of the fresh meat. Other meat and fat may be used to give the desired spreading consistency provided it does not detract from the character of the spreads named. Mechanically Processed (Species) Product may be used in accordance with § 319.6.

Subpart S-Meat Baby Foods [Reserved]

Subpart T-Dietetic Meat Foods [Reserved]

Subpart U-Miscellaneous

§ 319.880 Breaded products.

The amount of batter and breading used as a coating for breaded product shall not exceed 30 percent of the weight of the finished breaded product.

§ 319.881 Liver meat food products.

Meat food products characterized and labeled as liver products such as liver loaf, liver cheese, liver spread, liver mush, liver paste, and liver pudding shall contain not less than 30 percent of pork, beef, sheep, or goat livers computed on the fresh weight of the livers.

PART 320-RECORDS, REGISTRATION, AND REPORTS

AUTHORITY: The provisions of this Part 320 issued under sec. 21, Federal Meat Inspection Act, as amended by the Wholesome Meat Act (21 U.S.C. Supp., sec. 601 et seq.), and Public Law 91-342; Talmadge-Aiken Act of Sept. 28, 1962, (7 U.S.C. 450); Act of July 24, 1919, (7 U.S.C. 394); subsection 21(b), Federal Water Pollution Control Act, as amended by Public Law 91-224 and by other laws.

§ 320.1 Records required to be kept.

(a) Every person (including every firm or corporation) within any of the classes specified in subparagraph (1), (2), or (3) of this paragraph is required by the Act to keep records which will fully and correctly disclose all transactions involved in his or its business subject to the Act:

(1) Any person that engages, for commerce, in the business of slaughtering any cattle, sheep, swine, goats, horses, mules, or other equines,

(§ 320.1(a) continued)

or preparing, freezing, packaging, or labeling any carcasses, or parts or products of carcasses, of any such animals, for use as human food or animal food;

(2) Any person that engages in the business of buying or selling (as a meat broker, wholesaler, or otherwise), or transporting in commerce, or storing in or for commerce, or importing, any carcasses, or parts or products of carcasses, of any such animals;

(3) Any person that engages in business, in or for commerce, as a renderer, or engages in the business of buying, selling, or transporting in commerce, or importing, any dead, dying, disabled, or diseased cattle, sheep, swine, goats, horses, mules, or other equines, or parts of the carcasses of any such animals that died otherwise than by slaughter.

(b) The required records are:

(1) Records, such as bills of sale, invoices, bills of lading, and receiving and shipping papers, giving the following information with respect to each transaction in which any livestock or carcass, part thereof, meat or meat food product is purchased, sold, shipped, received, transported, or otherwise handled by said person in connection with any business subject to the Act:

(i) The name or description of the livestock or article;

(ii) The net weight of the livestock or article;

(iii) The number of outside containers (if any);

(iv) The name and address of the buyer of livestock or article sold by such person, and the name and address of the seller of livestock or articles purchased by such person;

(v) The name and address of the consignee or receiver (if other than the buyer);

(vi) The method of shipment;

(vii) The date of shipment; and

(viii) The name and address of the carrier.

(2) Shipper's certificates and permits required to be kept by shippers and carriers of articles under Part 325 of this subchapter.

* (3) A record of seal numbers required to be kept by consignees of
* inedible products shipped under unofficial seals under § 325.11 (b) or (e) of
* this subchapter, and a record of new consignees of inedible products diverted
* under § 325.11(e) of this subchapter.

(4) Records of processing procedures for cooked beef and roast beef as required in § 318.17(d).

§ 320.2 Place of maintenance of records.

Every person engaged in any business described in § 320.1 and required by this part to keep records shall maintain such records at the place where such business is conducted except that if such person conducts such business at multiple locations, he may maintain such records at his headquarters' office. When not in actual use, all such records shall be kept in a safe place at the prescribed location in accordance with good commercial practices.

§ 320.3 Record retention period.

Every record required to be maintained under this part shall be retained for a period of 2 years after December 31 of the year in which the transaction to which the record relates has occurred and for such further period as the Administrator may require for purposes of any investigation or litigation under the Act, by written notice to the person required to keep such records under this part.

(§ 322.2 continued)

(g) Under no circumstances shall the original or the triplicate of such certificate be used for the purpose prescribed by paragraph (e) of this section for the duplicate.

(h) Upon request, official export certificates may be issued by inspectors for export consignments of product of official establishments not under their supervision, provided the consignments are first identified as having been "U.S. inspected and passed" and are found to be neither adulterated nor misbranded, and marked as required by § 322.1.

§ 322.3 Transferring products for export.

When inspected and passed products for export are transferred from tank cars to other containers on vessels, such transfer shall be done in accordance with the provisions of Part 350 of Subchapter B of this chapter.

§ 322.4 Clearance of vessels and transportation without certificate prohibited; exceptions.

No clearance shall be given to any vessel having on board any product destined to any foreign country, and no person operating any vessel, and no railroad or other carrier, shall receive for transportation or transport from the United States to any foreign country, any products, unless and until an official export certificate covering the same has been issued and delivered as provided in this part, except in the case of inspected and passed ship stores and not more than 50 pounds of inspected and passed product for the exclusive personal use of the consignee and not for sale or distribution, and except for exempted product eligible for exportation under the provisions of the Act and the regulations in this subchapter and inedible product that is not capable of use as human food and is eligible for exportation under other provisions of said regulations.

§ 322.5 Uninspected tallow, stearin, oleo oil, etc., not to be exported unless certified as prescribed.

No tallow, stearin, oleo oil, or the rendered fat derived from the carcasses of livestock, that has not been inspected and passed, and so marked in compliance with the regulations in this subchapter shall be exported, unless the product has been denatured as required by § 314.5 or § 325.13 of this subchapter or identified and marked as prescribed by § 325.11 of this subchapter.

PART 325-TRANSPORTATION

AUTHORITY: The provisions of this Part 325 issued under sec. 21, Federal Meat Inspection Act, as amended by the Wholesome Meat Act (21 U.S.C. Supp., sec. 601 et seq.), and Public Law 91-342; Talmadge-Aiken Act of Sept. 28, 1962, (7 U.S.C. 450); Act of July 24, 1919, (7 U.S.C. 394); subsection 21(b), Federal Water Pollution Control Act, as amended by Public Law 91-224 and by other laws.

§ 325.1 Transactions in commerce prohibited without official inspection legend or certificate; exceptions; and vehicle sanitation requirements.

(a) No person shall sell, transport, offer for sale or transportation, or receive for transportation, in commerce, any product which is capable of use as human food unless the product and its container, if any, bear the official inspection legend as required under Parts 316 and 317 of this subchapter or such product is exempted from the requirement of inspection under Part 303 of this subchapter.

(b)(1) No carrier shall transport or receive for transportation in commerce (including transportation in the course of importation) and no person shall offer for transportation any carcass, part thereof, meat or meat food product until a certificate, if required for such transportation by this Part, is made and furnished to the carrier in one of the forms prescribed in this Part.

(2) Product offered for importation into the United States may be transported and offered and received for transportation if such product is conveyed, prior to inspection, to an authorized place of inspection, as provided in § 327.6 of this Part, in railroad cars or any other means of conveyance, or in packages sealed with special official import meat seals of the Department or with customs or consular seals or otherwise identified as provided in Part 327 of this subchapter.

(c) No person, engaged in the business of buying, selling, freezing, storing, or transporting, in or for commerce, meat or meat food products capable of use as human food, or importing such articles, shall transport, offer for transportation, or receive for transportation in commerce or in any State designated under § 331.2 of this subchapter, any such meat or meat food product which is capable of use as human food and is not wrapped, packaged, or otherwise enclosed to prevent adulteration by airborne contaminants, unless the railroad car, truck or other means of conveyance in which the product is contained or transported is completely enclosed with tight fitting doors or other covers for all openings. In all cases, the means of conveyance shall be reasonably free of foreign matter (such as dust, dirt, rust, or other articles or residues), and free of chemical residues, so that product placed therein will not become adulterated. Any cleaning compound, lye, soda solution, or other chemical used in cleaning the means of conveyance must be thoroughly removed from the means of conveyance prior to its use. Such means of conveyance onto which product is loaded, being loaded, or intended to be loaded, shall be subject to inspection by an inspector at any official establishment. The decision whether or not to inspect a means of conveyance in a specific case, and the type and extent of such inspection shall be at the Program's discretion and shall be adequate to determine if product in such conveyance is, or when moved could become, adulterated. Circumstances of transport that can be reasonably anticipated shall be considered in making said determination. These include, but are not limited to, weather conditions, duration and distance of trip, nature of product covering, and effect of restowage at stops en route. Any means of conveyance found upon such inspection to be in such condition that product placed therein could become adulterated shall not be used until such condition which could cause adulteration is corrected. Product placed in any means of conveyance that is found by the inspector to be in such condition that the product may have become adulterated shall be removed from the means of conveyance and handled in accordance with § 318.2(d) of this subchapter.

§ 325.2 Parcel post and ferries deemed carriers.

(a) For the purposes of this subchapter, the United States parcel post shall be deemed a carrier, and the provisions of this subchapter relating to transportation by carrier shall apply, so far as they may be applicable, to transportation by parcel post.

(b) For the purposes of this subchapter, the operator of every ferry shall be deemed a carrier, and the provisions of this subchapter relating to transportation by carrier shall apply to transportation by ferry of any product loaded on a truck or other vehicle, or otherwise moved by such ferry.

§ 325.3 Product transported within the United States as part of export movement.

When any shipment of any product is offered to any carrier for transportation within the United States as a part of an export movement, the same certificate shall be required as if the shipment were destined to a point within the United States.

* § 325.4 (Reserved) *

§ 325.5 Unmarked inspected product transported under official seal between official establishments for further preparation; certificate.

(a) Any product which has been inspected and passed may be transported from one official establishment to another for further processing without each article being marked with the official inspection legend, if it is so transported in a railroad car, motor truck, or other means of conveyance which is sealed by a Program employee with an official seal of the Department prescribed in § 312.5(a) of this subchapter. Unless 25 percent or more of the contents of each car or other means of conveyance consists of product not marked with the inspection legend, transportation will not be permitted under this paragraph.

(b) When articles are offered for transportation under paragraph (a) of this section, the initial carrier shall require, and the shipper shall make in duplicate and deliver to the carrier, one copy of a certificate in the following form:¹

¹ For convenience in filing, it is requested that these certificates be made on paper 5 1/2 x 8 inches in size.

Date....., 19..

Name of carrier.....
Establishment number of consignor.....
Point of shipment.....
Establishment number of consignee.....
Destination.....
Car number and initials.....
License number of other means of conveyance.....

I hereby certify that the following described product has been U.S. inspected and passed by the U.S. Department of Agriculture; and that it is not marked "U.S. inspected and passed," but has been placed in the means of conveyance specified above under the supervision of an employee of the Meat and Poultry Inspection Program of said Department, and the means of conveyance has been sealed by him with official U.S. Government seals Nos. and

Kind of product

Amount and weight

.....
.....
.....

.....
(Signature of shipper)

.....
(Address of shipper)

(c) The signature of the shipper or his agent shall be written in full. This certificate may be stamped upon or incorporated in any form ordinarily used in the transportation of product. Certificates in this form or copies thereof need not be forwarded to any official or office of the Department. The original of the certificate required by this section shall be retained by the carrier and a copy shall be retained by the shipper in accordance with Part 320 of this subchapter. If the shipper is also the carrier, he shall nevertheless execute and retain the certificate in accordance with Part 320 of this subchapter.

§ 325.6 Shipment of paunches between official establishments under official seal; certificate.

Cattle and sheep paunches which have been made clean and from which the mucous membrane has not been removed may be transported from one official establishment to another official establishment for further processing, only under an official seal of the Department as prescribed in § 312.5(a) of this subchapter. When paunches are offered for transportation under this paragraph, the initial carrier shall require, and the shipper shall make in duplicate and deliver to the carrier, one copy of a certificate in duplicate in the form set out in § 325.5(b), appropriately modified. Certificates in this form or copies thereof need not be forwarded to any official or office of the Department, but the original of the certificate shall be retained by the carrier and a copy shall be retained by the shipper in accordance with Part 320 of this subchapter.

* § 325.10 Handling of products which may have become adulterated or misbranded; authorization and other requirements. *

* (a) When it is claimed that any inspected and passed product, marked
* with an inspection legend, has become adulterated or misbranded after it has
* been transported from an official establishment, such product may be trans-
* ported in commerce to an official establishment after oral permission is
* obtained from the area supervisor of the area in which that official establish-
* ment is located. The transportation of the product may be to the official
* establishment from which it had been transported or to another official
* establishment designated by the person desiring to handle the product. The
* transportation shall be authorized only for the purpose of officially deter-
* mining if the product has become adulterated or misbranded and making the
* appropriate disposition. The area supervisor shall make a record of the
* authorization and such other information which will effectively identify the
* shipment and shall provide a copy of the record to the inspector at the
* establishment receiving the product. The shipper shall be furnished a copy
* of the authorization record upon request. *

* (b) Upon the arrival of the shipment at the official establishment, a
careful inspection shall be made of the product by a Program inspector, and
if it is found that the article is not adulterated, the same may be received
into the establishment; but if the article is found to be adulterated, it
shall at once be stamped "U.S. inspected and condemned" and disposed of in
accordance with Part 314 of this subchapter, and if it is found to be
misbranded, it shall be handled in accordance with § 318.2(d) of this
subchapter: Provided, That when a product is found to be affected with one
of the correctable conditions specified in § 318.2(d) of this subchapter, in
respect to which rehandling is permitted, it may be transported from the
official establishment to another official establishment for such rehandling
as is necessary to assure that the product is not adulterated or misbranded
when finally released. The transportation of such a product from an official
establishment shall be done in a manner prescribed in each specific case by
the Administrator. *

* § 325.11 Inedible articles: denaturing and other means of identification; exceptions. *

(a) Except as provided in § 325.8 and § 325.10, no carcass, part of a
carcass, rendered grease, tallow, or other fat derived from the carcasses of
livestock, or other meat food product, that has not been inspected and passed
at an official establishment under the provisions of this subchapter and is
not exempted from such inspection, and no carcass, part of a carcass, fat or
other meat food product that is adulterated or misbranded, shall be offered
for transportation in commerce by any person unless it is handled in
* accordance with paragraph (b), (c), (d), or (e), of this section or is denatured *
or otherwise identified as prescribed in § 325.13, § 314.1, § 314.3, § 314.9,
§ 314.10, or § 314.11 of this subchapter.

* * *

(§ 325.11 continued)

(b) Inedible rendered animal fats from official or other establishments in the United States having the physical characteristics of a meat food product fit for human food may be transported in commerce without denaturing, if the following conditions are met:

(1) Such inedible rendered fat shall not be bought, sold, transported, or offered for sale or offered for transportation in commerce, or imported, except by rendering companies, dealers, brokers, or others who obtain a numbered permit for such activities from the Regional Director.

(2) Such inedible rendered animal fat may be so distributed only if consigned to a domestic manufacturer of technical articles other than for human food or to an export terminal for exportation or storage for exportation as an inedible article, and provided, in the case of such fat consigned to a domestic manufacturer, the product is for use solely by the consignee for manufacturing purposes of nonhuman food articles and may not be further sold or shipped without first receiving approval of the Regional Director: And provided further, That such fat intended for export and stored at a terminal point prior to export will be subject to review by Program employees to assure that it is exported as inedible.

(3) When transported in commerce, or imported, such inedible rendered fat shall be marked conspicuously with the words "technical animal fat not intended for human food" on the ends of the shipping containers, in letters not less than 2 inches high; in the case of shipping containers such as drums, tierces, barrels, and half barrels, and not less than 4 inches high in the case of tank cars and trucks. All shipping containers shall have both ends painted with a durable paint, if necessary, to provide a contrasting background for the required marking.

(4) Such inedible rendered fat shall be transported only in sealed shipping containers bearing unofficial seals applied by the shipper, which shall include the identification number assigned by said Director for the permit holder. The number shall appear on the bill of lading or other transportation documents for the shipment. The consignees in the United States must retain the seals in their records as prescribed in Part 320 of this subchapter.

(5) Any diversion or effort to divert inedible rendered fat contrary to the provisions of this paragraph (b) or other violation of the provisions of this section may result in the revocation of the permit for shipment of technical animal fat at the discretion of the Administrator.

(c) Inedible rendered animal fat derived from condemned or other inedible materials at official or other establishments in the United States may be transported in commerce if mixed with low grade offal or other materials which render the fat readily distinguishable from an article of human food, and if the outside container bears the word "inedible."

(d) (1) Except as provided in paragraphs (d)(2), (3), and (4) of this section, or in §§ 314.10 and 314.11 of this subchapter, no animal food prepared, in whole or in part, from materials derived from the carcasses of livestock in an official establishment or elsewhere, shall be transported in commerce, unless:

(§ 325.11 (d) continued)

(i) It is properly identified as animal food;

(ii) It is not represented as being a human food; and

(iii) It has been denatured as prescribed in § 325.13(a)(2) so as to be readily distinguishable from an article of human food.

(2) Notwithstanding the provisions of paragraph (d)(1) of this section, an animal food that consists of less than 5 percent of parts or products of the carcasses of livestock and that is not represented by labeling or appearance or otherwise as being a human food or as a product of the meat food industry need not be denatured in accordance with § 325.13(a)(2).

(3) Notwithstanding the provisions of paragraph (d)(1) of this section, animal food packed in hermetically sealed, retort processed, conventional retail-size containers, and retail-size packages of semimoist animal food need not be denatured in accordance with § 325.13(a)(2) if the name of the article, as for example, "Dog and Cat Food" or "Animal Food," appears on the label in a conspicuous manner. To be considered conspicuous, the letters in the name of the articles must be at least three times as high, wide, and thick as the letters in the words denoting the use, as ingredients in the article, of the materials derived from the carcasses of livestock. The letters in the name of such article shall contrast as markedly with their background as the letters in the words denoting the use of such ingredient materials contrast with their background.

(4) The requirements of this part do not apply to any animal food which does not consist of any parts or products of the carcasses of livestock, or to livestock or poultry feed which does not consist of any such articles other than processed livestock byproducts (such as meat meal tankage, meat and bone meal, blood meal and feed grade animal fat).

(e) Except for inedible rendered animal fats and lungs or lung lobes, inedible products (including condemned products only if condemned for causes specified in § 314.11 of this subchapter) which were prepared at any official establishment, or at any State inspected establishment in any State not listed in § 331.2 of this subchapter, and which have the physical characteristics of a product fit for human food, may be transported from an official establishment or in commerce, without denaturing as required by this subchapter, if the following conditions are met:

(1) The shipper must have obtained a numbered permit for such activity from the appropriate Regional Director, as identified in § 301.2 of this subchapter. Such permit may be obtained upon written application to the appropriate Regional Director and his determination that the proposed transportation would be authorized under this paragraph (e). The application shall state the name and address of the applicant, a description of the type of his business operations, and the purpose of making such application.

(2) Such inedible products may be transported under this paragraph (e) only if consigned to a manufacturer in the United States of articles other than for human food and if the product is for use solely by the consignee for manufacturing articles not for human food. Such products may not be transported in commerce to any consignee other than the one to which they were originally shipped unless prior notice of the diversion is given to the appropriate Regional Director and a record identifying the new consignee is maintained by the shipper as required by § 320.1 of this subchapter.

(§ 325.11(e)(2) continued)

* (3) When transported from an official establishment or in commerce under this paragraph (e), the outside container of such inedible products shall be marked conspicuously with the words "Inedible-Not Intended for Human Food" in letters not less than 2 inches high, in the case of containers such as cartons, drums, tierces, barrels, and half barrels, and not less than 4 inches high in the case of tank cars and trucks used to transport such products not in other containers. *

* (4) Such inedible products shall be transported from an official establishment or in commerce under this paragraph (e) only in railroad cars, trucks, or containers which bear unofficial seals applied by the shipper, which shall include the identification number assigned to the permit holder and an individual seal serial number assigned by the shipper; and the product so transported shall be accompanied by an invoice or bill of lading specifying the permit holder's identification number. The consignee in the United States must retain a record of the identification and serial numbers shown on the seals in his records as prescribed in Part 320 of this subchapter. *

* (5) Any diversion, or effort to divert, undenatured, inedible product contrary to the provisions of this paragraph (e) or other violation of the provisions of this section may result in the revocation of the permit for shipment of inedible products under this paragraph (e), at the discretion of the Administrator. *

* § 325.12 (Reserved) *

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§ 325.13 Denaturing procedures.

(a) Carcasses, parts thereof, meat and meat food products (other than rendered animal fats) that have been treated in accordance with the provisions of this paragraph shall be considered denatured for the purposes of the regulations in this part, except as otherwise provided in Part 314 of this subchapter for articles condemned at official establishments.

(1) The following agents are prescribed for denaturing carcasses, parts thereof, meat or meat food products which are affected with any condition that would result in their condemnation and disposal under Part 314 of this subchapter if they were at an official establishment: Crude carbolic acid; cresylic disinfectant; a formula consisting of 1 part FD&C green No. 3 coloring, 40 parts water, 40 parts liquid detergent, and 40 parts oil of citronella, or ¹ other proprietary substance approved by the Administrator in specific cases.

(2) Except as provided in subparagraphs (3), (4), and (5) of this paragraph, the following agents are prescribed for denaturing other carcasses, parts thereof, meat and meat food products, for which denaturing is required by this part; FD&C green No. 3 coloring; FD&C blue No. 1 coloring; FD&C blue No. 2 coloring; finely powdered charcoal; or ¹ other proprietary substance approved by the Administrator in specific cases.

(3) Tripe may be denatured by dipping it in a 6 percent solution of tannic acid for 1 minute followed by immersion in a water bath, then immersing it for 1 minute in a solution of 0.022 percent FD&C yellow No. 5 coloring;

(4) Meat may be denatured by dipping it in a solution of 0.0625 percent tannic acid, followed by immersion in a water bath, then dipping it in a solution of 0.0625 percent ferric acid; and

(5) When meat, meat byproducts, or meat food products are in ground form, 4 percent by weight of coarsely ground hard bone, which shall be in pieces no smaller than the opening size specified for No. 5 mesh in the standards issued by the U.S. Bureau of Standards or 6 percent by weight of coarsely ground hard bone, which shall be in pieces no smaller than the opening size specified for No. 8 mesh in said Standards, uniformly incorporated with the product may be used in lieu of the agents prescribed in subparagraph (2) of this paragraph.

(6) Before the denaturing agents are applied to articles in pieces more than 4 inches in diameter, the pieces shall be freely slashed or sectioned. (If the articles are in pieces not more than 4 inches in diameter, slashing or sectioning will not be necessary.) The application of any of the denaturing agents listed in subparagraph (1) or (2) of this paragraph to the outer surface of molds or blocks of boneless meat, meat byproducts, or meat food products shall not be adequate. The denaturing agent must be mixed intimately with all of the material to be denatured, and must be applied in such quantity and

¹ Information as to approval of any proprietary denaturing substance may be obtained from the Technical Services, Meat and Poultry Inspection,

* Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, D.C. 20250. *

(§ 325.13(a)(6) continued)

manner that it cannot easily and readily be removed by washing or soaking. A sufficient amount of the appropriate agent shall be used to give the material a distinctive color, odor, or taste so that such material cannot be confused with an article of food.

(7) Carcasses (other than viscera), parts thereof, cuts of meat, and unground pieces of meat darkened by charcoal or other black dyes shall be deemed to be denatured pursuant to this section only if they contain at least that degree of darkness depicted by diagram 1 of the Meat Denaturing Guide (MP Form 91).^{1/}

(b) Inedible rendered animal fats shall be denatured by thoroughly mixing therein denaturing oil, No. 2 fuel oil, brucine dissolved in a mixture of alcohol and pine oil or oil of rosemary, finely powdered charcoal, or any proprietary denaturing agency approved for the purpose by the Administrator in specific cases. The charcoal shall be used in no less quantity than 100 parts per million and shall be of such character that it will remain suspended indefinitely in the liquid fat. Sufficient of the chosen identifying agents shall be used to give the rendered fat so distinctive a color, odor, or taste that it cannot be confused with an article of human food.

§ 325.14 Certificates, retention by carrier.

All original certificates delivered to a carrier in accordance with this part shall be filed separate and apart from all its other papers and records or identified in such manner as to be readily checked by Department employees. Every certificate required to be maintained under this part shall be retained for a period of 2 years after December 31 of the year in which the transaction has occurred.

§ 325.15 Evidence of proper certification required on waybills; transfer bills, etc., for shipment by connecting carrier; forms of statement.

(a) All waybills, transfer bills, running slips, conductor's cards, or other papers accompanying a shipment, in the course of importation or otherwise in commerce, of any product shall have embodied therein, stamped thereon, or attached thereto a signed statement which shall be evidence to connecting carriers that the proper shipper's certificate, as required by § 325.5, § 325.6, or § 325.7, is on file with the initial carrier. No connecting carrier shall receive for transportation or transport in the course of importation or otherwise in commerce any product unless the waybill, transfer bill, running slip, conductor's card, or other papers accompanying the same includes the signed statement in the following form:

.....
(Name of transportation company)
U.S. inspected and passed, as evidenced by shipper's certificate on file with initial carrier.

^{1/} Copies of MP Form 91 may be obtained, without charge, by writing to the Administrative Operations Branch, Food Safety and Inspection Service, U.S. Department of Agriculture, 123 East Grant Street, Minneapolis, Minnesota 55403. Diagrams 2 and 3 of the Meat Denaturing Guide have been approved for incorporation by reference by the Director, Office of the Federal Register and is on file at the Federal Register Library.

(§ 325.15 continued)

(Signed).....Agent.
* * *

(b) Signatures of agents to statements required under this section shall be written in full.

* * *

325.16 Official seals; forms, use, and breaking.

(a) The official seals required by this part shall be those prescribed in § 312.5(a) of this subchapter.

(b) Except as provided in § 325.18(b), official seal affixed under this part shall be affixed or broken only by Program employees, and no person other than a Program employee shall affix, detach, break, change, or tamper with any such seal in any way whatever. Commission of any such acts contrary to this regulation is a criminal offense.

§ 325.17 Loading or unloading products in sealed railroad cars, trucks, etc., en route prohibited; exception.

Unloading any product from an officially sealed railroad car, truck, or other means of conveyance containing any unmarked product or loading any product or any other commodity in the means of conveyance while en route from one official establishment to another official establishment is not permitted, except that product transported under § 325.5 from one official establishment to another for further processing may be unloaded and stored in transit at any approved warehouse which is operated under the identification service provided under the regulations in Part 350 of Subchapter B of this chapter and which has railroad facilities or a receiving dock for unloading the product directly into such warehouse: Provided, That the product is stored in rooms which are of such size and type as will not result in adulteration or misbranding of the product: And provided further, That the product is transported to and from such warehouse, and under official seal as provided in § 325.5 and stored in such rooms at such warehouse.

§ 325.18 Diverting of shipments, breaking of seals, and reloading by carrier in emergency; reporting to Regional Director.

(a) Shipments of inspected and passed product that bear the inspection legend may be diverted from the original destination without a reinspection of the articles, provided the waybills, transfer bills, running slips, conductor's

I N D E X

MEAT INSPECTION REGULATIONS

-A-

Abbreviations--84
 Abrasions--49
 Abscesses--49, 66
 Access to establishments--17
 Act--1
 Actinobacillosis, Actinomycosis--47
 Added substances--99, 124
 Administrator--1
 Adulterated product--2, 16
 Adulterated State product, actions--13
 Allegedly unsound product
 certificate--167
 reporting--156
 Anaplasmosis
 held for treatment--28, 33
 U.S. condemned--30, 47, 48
 U.S. suspect--27
 Anasarca
 held for treatment--33
 U.S. condemned--32, 46, 66
 U.S. suspect--28
 Anemia--54
 Annatto--83, 105
 Animal food--2, 170
 condemned carcasses--67
 identification--134
 livers--54, 66
 Animal food manufacturer--2
 Ante-mortem
 facilities--18, 23
 inspection--27-30
 marks and devices--37
 imports--179
 Anthrax
 ante-mortem--31
 destruction of carcass--64
 post-mortem--39, 40
 U.S. condemned--47
 Anticoagulants--101
 Antiforming agent--91, 101
 Antioxidant--73, 83, 101
 Appeals--17
 Application for inspection--8, 13
 Arthritis--46

Artificial color--7
 casings--72, 100
 fats--83
 labeling--83
 Artificial flavoring--7
 approved--100
 labeling--83
 Artificial smoke--72, 82, 83, 114
 Assaults--16, 208
 Assignments, Program employees--17

-B-

Baby food--136d
 Back tags--38
 Bacon
 labeling--72, 80
 net weight--80, 81
 package--87, 88
 sodium nitrite--100
 Badge, for identification--17
 Baked--89
 Barbecue
 requirement--137
 sauce--147
 Batter--153
 Beans--146
 Beef
 brisket--138
 chopped--136d
 corned--138, 144a
 fabricated steak--137
 ground--136d
 hamburger--137
 parboiled--138
 partially defatted beef fatty
 tissue--137, 142a
 patties--137
 roast (cooked)--136
 steam roasted--138
 tongue--139

- with gravy--147
- Benzoic acid--114
- Biological residues--6
 - ante-mortem--33-35
 - post-mortem--55
- Blackleg--47
- Bladders--98
- Blood--43, 91, 98, 99
- Bockwurst--144
- Bologna--142a
- Bones--98, 99
- Borax--83, 124, 125
- Brains
 - bullet fragments--43
 - canned--98
- Brands--19, 56-62a, 69, 70
- Braunschweiger--143a
- Breaded products--153
- Breaking bulk--11
- Brine--90
- Brucellosis
 - goat--33
 - post-mortem--49
- Brucine--65, 173
- Bruises--42, 49, 66
- Buffalo inspection
 - See Subchapter B, Book IV
- Bungs--98
- Burlap--25, 191

-C-

- Cadavers
 - definition--6
 - on premises--65
- Canning
 - coding--132
 - establishment number on cans--81
 - pork--139
 - processing--97, 131
 - washing--131
- Capable of use as human food--2
- Capocolla
 - labeling--72
 - trichinae treatment--125, 127
- Captive bolt--65
- Carbon dioxide--64
- Carcass--5
- Carotenosis
 - liver--53

- Caseous lymphadenitis--50
- Casings
 - color penetration--72
 - enzyme treated--98
 - marking--71, 75
 - parasitic defects--98c
 - species of origin--98c
 - washing--98c
- Catch basin--26
- Cats--23
- Cereal
 - examination--135
 - labeling--72, 89
 - limitations--141
- Certification service--see
 - Subchapter B, Book IV
- Certified pet food--see
 - Subchapter B, Book IV
- Charcoal--66, 173
 - liver identification--66
- Cheek meat--136, 137, 138
- Cheesefurter--143a
- Chemical compounds--101, 123, 125
 - acceptability--94, 95
 - ingredients--99
 - U.S. retained--135
- Chemical preservative--7
- Chevon--91
- Chili con carne--144a
- Chitterlings--91
- Chlorination--22, 135
- Chop suey--98
- Chopped ham--140
- Chow mein--147
- Clothing
 - inspector's--20
 - employee's--25
- Coccidioidomycosis--55
- Code dating--91, 132
- Color additive--3, 5
- Coloring--72, 83
- Commerce--2
- Common or usual name--5
- Condensation--24
- Consumer--12
 - household--11
 - other than household--11
- Containers
 - hermetically sealed--81, 98, 131, 135
 - inspected--25, 26

- labeling--76, 77, 78, 86
- outside--61, 73, 74
- Contamination--43, 96, 134
- Cooking--11
- Coppa
 - labeling--72
 - trichinae treatment--126, 130
- Corned beef hash--144a, 145
- "Country" brand--87
- Country ham--140
- Criminal offenses--196
- Cured pork--139
- Cured products--93, 97, 138
- Curing--11
- Custom prepared products--9
 - labeling--75, 93
 - processing--10, 95, 97
 - slaughter--9
- Cutting--2, 11
- Cysticercus bovis--51, 52

-D-

- Dead, dying, disabled, and
 - diseased livestock--6, 27, 29, 53, 65, 175, 177
- Definitions--1-8
- Denaturant
 - acceptable--19, 64, 172, 173
 - custom product--10
 - inedible grease--63-65, 173
 - livers--66
- Department--1
- Designated States--8, 199-205
- Detention--63, 96, 196, 197
- Deviled ham--152
- Diamond skin disease--46
- Died other than by slaughter--3
- Diethylstilbestrol--33-35
- Dietary labeling--82
- Disinfectants--24, 40
- Diseased person, employment--26
- Dog food--133, 169, 170
- Dogs--23
- Downers--27
- Drawings and specifications--21
- Driveways--26, 63
- Dry milk products--99, 141, 143a, 144
- Dust--23, 25
- Dyes--94, 100, 125

-E-

- Ear tags--37, 38
- Edible--2
- Edible fats--74
- Educational specimens
 - exemption--176
 - permit--65
- Electric current, stunning--64d
- Emancipation--52
- Endangering public health--8, 13, 202
- Entry into establishments--94, 95
- Enzymes
 - casings--98
 - labeling--91
- Epithelioma--76
 - ante-mortem--28, 31
 - post-mortem--48
 - U.S. suspect--37
- Equine--58, 70, 92
- Equipment
 - approval--23, 23a
 - inspection--18, 19
 - knives--24
 - rendering--67
 - slaughter--64e
 - tanking--63
- Erysipelas
 - held for treatment--28, 33
 - post-mortem--46
 - U.S. condemned--32
 - U.S. suspect--28
- Erythemia--51
- Exemptions to inspection--9, 12, 13
- Experimental animals
 - definition--6
 - slaughter--36
- Exports--157-159
 - marks and devices--62, 62a, 63
 - substances permitted--124, 125
- Exposed product--22, 25
- Extenders--72

-F-

- Facilities
 - employee's--23
 - inspection--18, 19
 - tanking--63, 64
 - cattle and swine slaughter lines--19, 20

"Farm" brand--87
 Fat--65, 136, 137
 carcass--41
 labeling--90
 Federal/State Program--157
 Federal Water Pollution Control Act--14
 Films--75
 Final inspection--19, 39
 Firm--1
 Flavoring--78, 114
 Flies--23, 26
 Flood water--134
 Flour--72
 Flukes, livers--52, 66
 Food Inspection Service--see
 Subchapter B, Book IV
 Food additive--3, 5, 101-123
 Food poisoning--49
 "For pharmaceutical purposes"--74, 176
 Forms
 MP-402-2--29
 MP-403-10--65
 MP-408-3--59
 MP-427--60
 MP-479--197
 MP-483--197
 MP-484--197
 MP-487--198
 Frankfurter--142a, 143
 Freezing--11
 Fresh--88
 Further processing--7
 -G-

Game animals--9, 95
 Gelatin
 definition--88
 labeling--78
 Geographical labeling--86
 Glanders--30
 Glands--95
 Goats--33, 91
 Grant of inspection--21
 Gravy--147
 Grinding--11
 Ground beef--136

-H-

Ham--89, 139, 140
 Hamburger--137

Hash--144a
 Heads
 bullet fragments--43
 product use--98
 Headcheese--72
 Hearts--98
 Hide
 shipping--175
 unborn--53
 Hog cholera--30, 45, 46
 Holidays--20a
 Horses--15, 58, 70, 73
 Hotdog--142a
 Hours of operation--20
 Humane slaughter--63-64f
 Hyperimmune swine--42

-I-

Icterus--50
 Identifying devices--37-39
 Identification Service--see
 Subchapter B, Book IV
 Imitation--72, 82
 Immature animals
 ante-mortem--28
 condemn--66
 post-mortem--53
 Immediate containers
 definition--6
 marking--85, 93
 Imports--160, 170, 178-196
 application--186
 burlap wrapping--191
 eligible countries--182
 facilities approval--186-188
 foreign certification--183-185
 inedible fats--195
 labeling--191-193
 laboratory examination--195
 marking--191, 193
 marks and devices--60-62
 outside containers--193
 products--188-191
 refused entry--192
 sampling--191
 seals--196
 Inauguration of inspection--16
 Incubation--132
 Inedible fat and grease
 denaturing--63, 65, 195
 marking--75, 195
 shipping--168, 173

Inedible material
chutes--64
facilities--22, 26, 201
livers--53, 54, 66
marking--23, 24
shipping--167, 168
undenatured--171

Ingredients--99, 100

Ink--69

Insecticides--23

Inspected and passed, definition--3

Inspection legend--56-58, 61

Inspection, where required--8

Inspector, definition--1

Inspector in charge, definition--8

Intestines

casings--98c

in products--99

-J-

Jar closures--93

Jet vacuum can cleaning--131

-K-

"Keep Refrigerated"--84, 132

Kidneys

in products--98

post-mortem--43

-L-

Labels--5

all, pure, 100%--91a

approval--84, 85, 93

containers--75, 76

definition--76

designated State plants--201

English--76

geographical--86

imitation--72, 82

imports--191, 192

inserts--84, 85

list of ingredients--7

modification--85

net weight--79

obsolete--93

omission of establishment number--82

principal display panel--77, 79, 80

relabeling--92

sketch approval--84

Spanish--76

stencils--85

storage--93

submission--84

transfer--93

unqualified terms--77

withholding use--207

Lard

definition--152

export--157

labeling--81, 82, 90

Laundry--18

Legend--56-58, 61

Leptospirosis

ante-mortem--27, 30

held for treatment--33

post-mortem--47

Lighting

inspection--18

restrooms--23

room--21

Line speeds--36-38c

Lips--49

Listeriosis

ante-mortem--29, 30, 33

post-mortem--54

Liver--52

denaturing--66

food products--153

pathology--53

sausage--143a

Livestock--definition--5

Living quarters--15

Loaf--89

Locality--86

Luncheon meats--144

Lunch schedule--20

Lungs--42, 95, 163-166

-M-

Malignant lymphoma--48

Mange--51

Margarine--3, 80, 90, 91, 148-151

Marking devices

approval--68, 70, 84

control and use--68-71

manufacture--68

special markings--72

Measle--51, 52

Meat

- byproduct--6
- definition--5, 6
- extract--152
- food product--6
- grading--70
- label--89
- loaf--144
- luncheon--144
- pies--147
- State inspected--95

Mechanically processed product--136a, 136b, 136d

use in:

- canned, frozen or dehydrated product--144a-147
- chopped ham--140
- pizza--147
- pressed ham--139
- sausage--141-143a
- scrapple--144

Melanosis--48, 49

Metritis--49

Milk products

- approved--99
- labeling--72
- limits in sausage--140, 141

Misbranded, definition--4

Muscle--54

-N-

Necrobacillosis--50

Neoplasms--48

Net weights--79

Niacin--124

Nicotinamide--124

Nitrate, nitrite--88, 93, 110, 136b

"Not for sale"--10, 75, 93

-O-

Obsolete labels--93

Odors--23

- carcass--55

- gases--25

- inedibles--64

Official certificate, definition--5

Official devices--5

Official establishment, definition--5

Official inspection legend, definition--5

Official mark, definition--5

Organs--95

-P-

Packing media--90

Papain--91, 99, 121

Paprika--124

Partially defatted fatty tissue definition--137

- limits in sausage--142, 143

Parturition--32

"Passed for Cooking"--3

- cooking--67

- marking--39, 60, 74, 76

- post-mortem--43a

- shipping--163

"Passed for refrigeration"--3

- marking--39, 60

- post-mortem--43a

- shipping--163

Patties--137

Paunches

- shipping--162

- washing--98

Pens

- construction--18, 26

- location--27

- "suspect pen"--18

Pet Food, Certified--see

- Subchapter B, Book IV

Pharmaceutical organs

- lungs--42

- marking--42, 74

- shipping--176

- storage--95

Phosphates--140-142

Pickling--97

Pies--147

Pigs feet--90

Pizza

- propionate added--91

- requirements--147

Pizzle--39

Plant control--97

Pneumonia--33
Pork
 canned--139
 country--140
 loins--72, 139
 shoulder butts--72, 139
Post-mortem
 extent and time--37
 facilities--18
 identification of severed parts--37, 38
 imports--179
 inspection--27
 staffing standards--36-38c
Potassium nitrite and nitrate--100
Potassium sorbate--73
Potted meat--152, 153
Poultry
 approved--94, 95, 99
 in sausage--143
Preservative--83, 124, 125, 135, 136
 U.S. Retained--135
Primal parts--70, 71
Principal display panel--76,77
Propylparaben--73
Pudding--72
Pies--49
Pyemia--50

-Q-

Quality control--97-98b

-R-

Rabies--30
Radiation--55
Records
 receiving--95
 transactions--153-156
Reinspection--94
 sampling--96
 receiving area--97
Regional directors--7
Registration--155
Reindeer--see Subchapter B, Book IV
Relabeling--92
Rendered animal fat
 denatured-- 65
 definition--152
 inedible--169-170, 173
 labeling--90, 91
Research animals--36, 37, 65
Residues--33, 55, 99, 135, 136
Restaurant--12
Restricted product--163
Retail market--11, 69, 97
Returned product--97, 167, 168, 194

Reuse of boxes--25, 92
Rules of practice--206-209

-S-

Salads, meat--152
Salmonellosis--49
Sampling
 substances--135
 without cost--125, 191
 receipts--191
Salt--100, 124, 125
Sanitation
 employee practices--25
 establishments (general)--21-23
 facilities--18, 19
 imports--179
 inedible departments--26
 inspection--24
 outer premises--26
 vehicle--159
 withdrawal of inspection--207
Sausage
 marking--71
 requirements--140a-143
Sawdust liver
 animal food--66
 post-mortem--53
Scald water--94
Scalded--53
Scrapple--72, 144
Seals
 emergency breakage--174-176, 190
 handled by inspectors only--175
 illustrated--59
 imports--196
 paunches--162, 163
 restricted product--127, 163
 unmarked product--161
Secondhand containers--25, 92
Septicemia--47, 49, 50
Sexual odor--50, 51
Shipping
 container--6
 inedible articles--168-170
 inspected products--160, 161, 202
 paunches--162, 163
 restricted products--163
 undenatured lungs--163, 164
 undenatured inedible grease--169
 undenatured inedible products--170
 unmarked inspected products--161
 unsound products--167

- Shortening
 - definition--78
 - labeling--151
- Skins--143a
- Slaughter--63-64f
 - emergency--32
 - imports--179
 - inspector not present--53
 - sanitation--18, 19
 - schedule--20
- Smoked products--82, 83, 100, 139, 142a
- Sodium nitrate and nitrite--100
- Sodium propionate--91
- Sorbic acid--124
- Soups--152
- Souse--72
- Soy
 - isolated soy protein--95, 99
 - labeling--72, 89
 - limits in sausage--140, 141
- Spaghetti--146
- Specimens
 - permits--65, 66
 - transporting--176, 195
- Spices
 - definition--78
 - examination--135
- State programs--156
- State inspected product
 - designated States--8, 199-205
 - in U.S. inspected plants--95
- Steaks--137
- Stew
 - canning--98
 - meat content--145
- Stillborn animals--53
- Stomach--98
- Substances--101-123
- Suffocation--53
- Sugar--100
- Sweetbreads--98

-T-

- Tallow--146
- Talmadge-Aiken Act--157
- Tamales--146
- Tank cars and trucks--74

- Tanking--63, 64
- Tapeworm
 - cattle--51, 52
 - sheep--52, 66
 - swine--52
- Tattoo--33
- Teeth--98
- Telangiectatic livers
 - animal food--66
 - post-mortem--53, 54
- Temperature
 - ante-mortem--29
 - trichinae destruction--125-131
- Tenant--13, 15, 78
- Territorial programs--156
- Testicles
 - edible--99
 - pharmaceutical--95
- Tetanus--30
- Thermometer--22
- Toilets
 - custom exempt plants--9-10
 - designated State plants--200-201
 - requirements--23
- Tongue--49
- Tonsils
 - pharmaceutical--95
 - prohibited ingredients--99
- Tramatic pericarditis--49
- Transportation--159
 - certificate--161, 173
 - denaturing--172
 - export--161
 - 4-D livestock--175, 177
 - ferries--161
 - inedible articles--168-170
 - paunches--162
 - returned product--167
 - undenatured lungs--163
 - unmarked product--161
- Trichinae treatment--125-131
- Tripe
 - denaturing--172
 - denuding chemicals--94
 - labeling in sausage--143
 - preparation--98
 - shipping--162-163
 - "tripe with milk"--146
- Tuberculosis
 - post-mortem--44, 45
 - "reactor"--27, 45

-U-

Udders
 dressing procedures--42, 43
 pathology--49
Unborn animals--53, 66
Unmarked product
 in labeled boxes--71
 shipping--70, 161, 162
Unsound product
 notification--156
 shipping--167, 168
U.S. Condemned--4
 brand illustrated--60
 containers--18, 19
 DES-fed livestock--34
 disposition--32
 4-D livestock--29
 final inspection--29
 marking--19, 39, 60
U.S. Detained--63
U.S. Inspected and Passed
 brand illustrated--58
 official legends--56, 57
U.S. Passed for Refrigeration--3
U.S. Rejected--26
U.S. Suspect
 marking--18
 diseased livestock--27-29

-V-

Vapors--24, 25
Vesicular disease
 ante-mortem--28
 held for treatment--33
 notification--33
 post-mortem--54
 quarantine--33
Vinegar--90, 100

-W-

Water supply
 requirements--21, 22
 polluted--134
 "water added"--139
Weasands--98
Wiener--142a
Withdrawal of inspection--207

Work schedule--20
Wrappings
 burlap--25, 191
 labeling--75
 marking--73

-X-

Xanthosis--48, 49

-Y-

-Z-

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